

# simply summer

# RECIPES

A BLOGGER COOKBOOK









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## Wayfair Tested, Blogger Approved

It feels like cooking is an inherent part of summer. The temperature starts to creep up, and the days start to get longer. After a long winter of hibernating (at least here in Boston), we're ready to get outside and enjoy the sunshine. Creating a cookbook of simply summer recipes seemed like a perfect idea to kickstart summer.

We decided to turn to a team of experts we've trusted since our early days: bloggers. We're constantly inspired by bloggers, and we love working with them. We put out a call to expert food bloggers to submit their very best summer recipes. But we didn't want to stop there. We wanted to make sure the recipes were equally doable and delicious. A group of 12 real Wayfair employees cooked every single recipe in this book. We're not expert cooks by any means; we have some rudimentary skills, but no one has been to culinary school. We're regular people who like good food and like to have a good time.

Over the course of two days, we cooked each recipe. The prep and cook times listed are how long it really took us to make what you see on the page. The photos are the real finished products from our first time making these. We didn't give ourselves a second shot on anything! We're so excited to introduce you to our very first e-cookbook. We hope you love it just as much as we loved making it.

- The Wayfair Team



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*getting*  
STARTED

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## Roxanne Kwiecinski

The Honeycomb Home | [www.thehoneycombhome.com](http://www.thehoneycombhome.com)

I'm Roxanne, and I live in a small builder-grade house in New Jersey with my reluctant DIY husband and our two daughters. I am slowly transforming our cookie-cutter house into a home on a budget, and I'm sharing all of my tips and tricks along the way. It's time to wake up your space!

# SIMPLE SALSA



SERVES: 4-6



PREP TIME: 15 MIN



COOK TIME: 1 HOUR

## INSTRUCTIONS

1. Dice the tomatoes, onion, garlic, and jalapeño and place in a medium bowl.
2. Mince the cilantro, and add it to the bowl.
3. Add the lime juice, Italian seasoning, and sea salt and gently toss to combine.
4. Chill in the refrigerator for at least an hour to allow the flavors to blend.

## INGREDIENTS

- 2 cups grape tomatoes
- 2 tbsp cilantro
- 1/2 sweet onion
- 2 cloves garlic
- Juice of 1 lime
- 1 small jalapeño pepper, seeded
- Italian seasoning, to taste
- Sea salt, to taste

### WAYFAIR SAYS:

*Simple doesn't have to mean boring! This classic salsa is sure to be a hit at all your summer parties, and you can customize it with different veggies and seasoning.*



## Steve Gibbs

Q4Fun | [q4fun.blogspot.com](http://q4fun.blogspot.com)

I'm Steve. I'm a husband and father. I am a corporate graphic designer by day, an independent designer by night, and a BBQ cook on the weekends. I like to try new foods and cook new things. I'm a certified BBQ judge for Kansas City Barbecue Society and the Carolina BBQ League (CBL), and serve on the board for the CBL.

# GRILLED BRUSCHETTA



SERVES: 4-6



PREP TIME: 30 MIN



COOK TIME: 5 MIN

## INSTRUCTIONS

1. In a small sauce pan, bring water to a boil over medium-high heat. Add the tomatoes to the water and boil for one minute. Remove from the water and allow them to cool. Peel and seed the tomatoes once cool, then roughly chop into small cubes and place into a medium bowl.
2. Mince the basil and crush two garlic cloves and add to the tomatoes. Top with 1 tablespoon of olive oil and the balsamic vinegar, and gently mix with a spoon.
3. In a small bowl, mix together the asiago and parmesan cheeses.
4. Heat the grill to about 350 degrees. Slice the loaf of bread, and paint olive oil onto each side of the slices. Place the bread on the grill for about one minute, then remove and place on a plate grilled side up.
5. Cut a garlic clove in half, then rub the toasted side of each piece of toast with the garlic. Top each slice with a small pinch of cheese, and place each slice on the grill until the cheese has melted, about one minute.
6. Remove toast from heat, and top each slice with a spoonful of tomato mixture. Serve immediately.

## INGREDIENTS

- 1 loaf Italian bread
- 3 cloves garlic
- 6 leaves fresh basil
- 1 tbsp olive oil, plus more for cooking
- 1 tsp balsamic vinegar
- 3 Roma tomatoes
- 3/4 cup asiago cheese
- 3/4 cup parmesan cheese



## Emily Hill

Is This Really My Life | [www.isthisreallymylife.com](http://www.isthisreallymylife.com)

Emily Hill is a social media-loving, Diet Coke-drinking, stiletto-wearing, dessert-eating, yoga-addicted mother of four. When she's not duct taping kids to the ceiling, stepping on a LEGO, or hiding (unsuccessfully) in her closet, she entertains—and tempts—readers on her blog and is the Director of Education for Snap Conference.

# COWBOY SALSA



SERVES: 4-6



PREP TIME: 15 MIN



COOK TIME: 5 MIN

## INSTRUCTIONS

1. In a large bowl, combine the pinto beans, black-eyed peas, black beans, corn, celery, red bell pepper, green onion, and jalapeño pepper.
2. In a small saucepan, combine the apple cider vinegar, balsamic vinegar, sugar, oil, salt, and pepper. Bring to a boil over medium-high heat and boil until sugar dissolves, about 5 minutes. Remove from heat and allow to cool.
3. Once cool, pour your dressing over your bean mixture and toss to coat. Refrigerate for at least one hour.
4. Just before serving, add diced avocado and toss everything one last time.

## INGREDIENTS

- 16 oz pinto beans, drained and rinsed from the can
- 16 oz black-eyed peas, drained and rinsed from the can
- 16 oz black beans, drained and rinsed from the can
- 12 oz sweet yellow and white corn, drained and rinsed from the can
- 1 cup celery, diced
- 1 cup red bell pepper, diced
- 1/2 to 1 cup green onion, diced
- Diced jalapeño pepper, to taste
- 1 avocado, diced
- 1/4 cup apple cider vinegar
- 1/4 cup balsamic vinegar
- 1/4 cup granulated sugar
- 1/4 cup canola oil
- 1/2 tsp salt
- 1/2 tsp pepper



## Danielle Driscoll

Finding Silver Pennies | [www.findingsilverpennies.com](http://www.findingsilverpennies.com)

Danielle is a writer, designer, and blogger based on Boston's South Shore. She lives with her husband, two sons and rescue dog, Poppy. Finding Silver Pennies, founded in August 2011, is about celebrating and living creatively on the coast! Entertaining is always low key and easy, beach living at its best!

# SPICY GRILLED SHRIMP



SERVES: 4



PREP TIME: 20 MIN



COOK TIME: 5-7 MIN

## INSTRUCTIONS

1. Wash, peel, and devein your shrimp.
2. In a small bowl, combine lime juice, olive oil, chopped garlic, and crushed chili pepper. We recommend starting with a teaspoon of crushed chili pepper and increasing to taste.
3. Add your shrimp to the liquid ingredients and allow to marinate for about 15 minutes.
4. Grill your shrimp over medium heat for about 5 to 7 minutes, turning them halfway through the process.
5. Remove from the grill and serve immediately.

## INGREDIENTS

- 1 lb large shrimp
- Juice from 2 limes
- 1/2 cup olive oil
- 2 cloves garlic, chopped
- Crushed chili pepper, to taste



## Kristin Bassett

It's Kristin | [www.itskristin.com](http://www.itskristin.com)

It's Kristin is a Boston-based lifestyle blog written by Kristin Bassett. Kristin has lived in Boston since 2006, is disturbingly obsessed with pigs of all shapes and sizes, spends too much money on clothing and beauty products, and lives life trying to ration the number of potato-based foods she consumes.

# EASY MANGO SALSA



SERVES: 4-6



PREP TIME: 20 MIN



COOK TIME: 1 HOUR

## INSTRUCTIONS

1. Cut the mangos into small squares and add to a medium mixing bowl.
2. Dice the red bell pepper and red onion and add it to the bowl. Mince the cilantro and add to the bowl.
3. Squeeze lime juice over the top of the salsa, and mix to combine. Serve immediately, or chill until ready to serve.

## INGREDIENTS

- 2 mangos, peeled and pitted
- 1/2 red bell pepper
- 1/3 cup red onion
- Handful cilantro
- Juice from 1/2 lime

### WAYFAIR SAYS:

*Make sure to cut your mango into really small squares to make a proper salsa!*



## Emily McLaughlin

Stay Healthy, Stay Happy | [www.stayhealthy-stayhappy.com](http://www.stayhealthy-stayhappy.com)

My name is Emily and I'm the fitness instructor, recipe developer, and photographer behind Stay Healthy, Stay Happy. SHSH is your hub for mindful, simple wellness. You'll find workouts, motivational posts, and a lot of recipes.

# ROASTED RED PEPPER SPREAD



SERVES: 4-6



PREP TIME: 15 MIN



COOK TIME: 5-7 MIN

## INSTRUCTIONS

1. Slice the peppers in half and remove the seeds and stem. Drizzle the peppers in olive oil and place them on a baking sheet lined with tin foil, skin side up. Add the whole garlic cloves on the baking sheet.
2. Place the baking sheet in the oven, set to broil, and watch closely! When the skin starts to blacken and bubble, remove from the oven and let cool.
3. Once cool, peel the skin from the peppers and discard. Place the peeled peppers and the garlic into a food processor with 1 tablespoon of olive oil, sea salt, basil, and parmesan cheese. Blend until smooth. Serve chilled with bread or chips.

## INGREDIENTS

- 5 red bell peppers
- 5 garlic cloves
- 1/4 cup parmesan cheese
- 5-8 basil leaves
- 1-2 tsp sea salt
- 1 tbsp olive oil, plus more for cooking

### WAYFAIR SAYS:

*Letting your peppers fully blacken and bubble in the oven makes it a lot easier to peel them!*



## *Kristin Mansky*

Modish and Main | [www.modishandmain.com](http://www.modishandmain.com)

Kristin created her lifestyle blog, Modish and Main, out of a desire to share her passions for home decor, DIY projects, organizational inspiration, healthy living tips, travel, and more. She grew up in Wisconsin and relocated to sunny Southern California where she lives with her boyfriend and their Golden Retriever, Dexie.

# JALAPEÑO PINEAPPLE SALSA



SERVES: 4-6



PREP TIME: 20 MIN



COOK TIME: 1 HOUR

## INSTRUCTIONS

1. In a medium bowl, combine 2 tablespoons of the reserved pineapple juice with the lime juice, honey, olive oil, and jalapeño. Season with salt and pepper, to taste.
2. Add pineapple and onion to the bowl.
3. Gently fold in avocado and cilantro.
4. Allow mixture to marinate for at least 15 minutes prior to serving.

## INGREDIENTS

- 14 oz can sliced pineapple, drained and juices reserved
- 1 tbsp fresh lime juice
- 1 tbsp honey
- 1 tbsp extra virgin olive oil
- 1 small jalapeño, seeds removed and diced
- 1/3 medium-size red onion, finely chopped
- 2 avocados, halved, pitted, and cubed
- 2 tbsp cilantro, minced
- Salt and pepper, to taste

### WAYFAIR SAYS:

*Looking to give this salsa an extra kick of spice? Add another jalapeño or two to turn the heat up!*





*on the*  
**SIDE**

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## Kathleen Clegg

Fearlessly Creative Mamas | [www.fearlesslycreativemamas.com](http://www.fearlesslycreativemamas.com)

Kathleen founded her blog in 2012, and writes about all things creative, with a heavy emphasis on food. She has an amazingly supportive husband and loves to spend time with her family and friends, travel, write, cook, read, craft, sew, hike, camp, and be warm. She lives in southeast Idaho, but dreams of the beach all winter long.

# HOMESTYLE POTATO SALAD



SERVES: 10



PREP TIME: 10 MIN



COOK TIME: 15 MIN

## INSTRUCTIONS

1. Peel the potatoes and cut into 1-inch chunks. Bring a large pot of water to a boil and add the potatoes. Boil until they're tender, but not mushy, about 8 to 12 minutes. Once cooked through, drain and place in a large bowl.
2. In another pot, hard boil the eggs until cooked through, about 12 minutes. Once cooked through, drain and allow to cool. Peel and chop the cooled eggs, and add to the potatoes.
3. Add chopped carrots, celery, and green onions to the potatoes and eggs. Place in refrigerator to cool completely.
4. In a small bowl, combine sweet pickle relish, mayonnaise, garlic powder, onion powder, pepper, and salt.
5. Gently mix mayonnaise mixture with potato mixture, and serve.

## INGREDIENTS

- 4 large russet potatoes
- 3 carrots, peeled and chopped
- 3 celery stalks, chopped
- 2 green onions, chopped
- 4 eggs
- 4 tbsp sweet pickle relish
- 3/4 cup mayonnaise
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp pepper
- 1 tsp salt
- Paprika, for garnish

### WAYFAIR SAYS:

*If you prefer a creamier potato salad, use up to 1 cup of mayonnaise.*



## *Alyssa Loring*

Feathers and Stripes | [www.feathersandstripes.com](http://www.feathersandstripes.com)

I'm a lifestyle blogger living just outside of Boston with my husband and our dog, Sprout. I started Feathers and Stripes in March 2014 as a place to document the things I love from Boston and beyond. On Feathers and Stripes I share the things I love, the shoes I'm coveting, and inspiration for a well-styled life.

# SWEET POTATO SUMMER SALAD



SERVES: 4-6



PREP TIME: 25 MIN



COOK TIME: 20 MIN

## INSTRUCTIONS

1. Preheat the oven to 400 degrees. Peel the sweet potatoes and cut into 1-inch squares. Place in a baking dish or on a baking sheet and drizzle with olive oil, and add salt and pepper to taste. Roast sweet potatoes in the oven, until they're soft, about 20 minutes.
2. While the potatoes are roasting, dice the onion and red peppers, and mix together in a large bowl.
3. In a small bowl, whisk together the dijon mustard and white wine vinegar, and set aside.
4. Remove the sweet potatoes from the oven and allow them to cool. Once cool, add the sweet potatoes in the bowl with the red pepper and onion. Gently toss the salad with the dressing just before serving.

## INGREDIENTS

- 6 medium sweet potatoes
- 2 red peppers
- 1/2 red onion
- 2 tbsp olive oil
- 2 tbsp dijon mustard
- 4 tsp white wine vinegar
- Salt, to taste
- Pepper, to taste



## *Polly and Rachel*

Thriving Home | [www.thrivinghomeblog.com](http://www.thrivinghomeblog.com)

Thriving Home is a food and lifestyle blog co-written by friends, Polly and Rachel. At Thriving Home, real food meets reality. They strive to cook with as many whole food ingredients as possible, including a variety of vegetables and fruits, whole grains, healthy fats, and local or organic meats.

# GRILLED PEACHES



SERVES: 3-6



PREP TIME: 5 MIN



COOK TIME: 5-7 MIN

## INSTRUCTIONS

1. Heat your grill to 400 degrees. Brush the cut side of the peaches lightly with olive oil. Place peaches cut side down on the grill and cook for 1 to 2 minutes.
2. Flip the peaches with tongs, and fill the seed hole with 1 tablespoon of gorgonzola per peach half. Drizzle each half with 1 tablespoon of honey and 1 teaspoon of balsamic vinegar. Close the grill lid and let the peaches cook until soft, about 5 minutes.
3. Carefully remove peaches from the grill. Place on a serving platter and serve immediately.

## INGREDIENTS

- 3 peaches, halved and pitted
- 3 tbsp olive oil
- 6 tbsp honey
- 6 tbsp gorgonzola cheese
- 6 tsp balsamic vinegar



## *Pam Stultz*

Housewives of Frederick County | [www.housewivesoffrederickcounty.com](http://www.housewivesoffrederickcounty.com)

Pam is a wife, mother, part-time freelance writer, and photographer, as well as a blogger. Pam and her identical twin sister, Terri, write about living healthy and happy lifestyles AND having fun while doing it! They blog about healthy recipes, DIY projects, and anything hyperlocal.

# SUMMER FRESH ORZO SALAD



SERVES: 4-6



PREP TIME: 5 MIN



COOK TIME: 10 MIN

## INSTRUCTIONS

1. Bring a medium pot of water to a boil and add orzo. Cook for about 10 minutes, or until it has a firm, chewy texture. Drain, and add cooked orzo to large bowl.
2. Add chopped cucumbers, chopped tomatoes, and feta cheese to the orzo.
3. Add in dressing, salt, and pepper, and toss gently to combine.
4. Chill before serving and top with fresh basil for garnish.

## INGREDIENTS

- 1 box orzo pasta
- 1 cup tomatoes (chopped, cherry, or grape)
- 1-2 chopped cucumbers
- 6 oz crumbled feta
- Salt, to taste
- Pepper, to taste
- 3/4 cup Italian dressing
- Fresh basil, for garnish



## *Andrea Ament*

Salty Canary | [www.saltycanary.com](http://www.saltycanary.com)

I'm Andrea Ament, owner and blogger of Salty Canary, a lifestyle blog for travelers, makers, movers, and shakers! With a focus on food recipes, simple DIY crafts, and travel inspiration, I hope to inspire you to make something, get creative in the kitchen, or travel somewhere new!

# CHIPOTLE BUTTER GRILLED CORN ON THE COB



SERVES: 4



PREP TIME: 10 MIN



COOK TIME: 20 MIN

## INSTRUCTIONS

1. Husk and clean the corn.
2. Smear each ear of uncooked corn with 1 tablespoon of butter, a sprinkling of water, and a pinch of salt and wrap in aluminum foil.
3. Prep chipotle butter by mincing chipotle peppers and combining with 4 tablespoons of softened butter, lime juice, lime zest, and adobo sauce.
4. Heat your grill on medium heat, and grill foil-wrapped corn for 20 minutes, giving a quarter turn every 5 minutes.
5. Remove corn from foil, smear with chipotle butter, and sprinkle with salt and crumbled queso fresco. Serve immediately with a lime wedge.

## INGREDIENTS

- 4 ears corn
- 8 tbsp unsalted butter
- Pinch kosher salt
- 1/4 tsp lime zest
- 1 tsp lime juice
- 1 tsp minced chipotle pepper
- 1/4 tsp adobo sauce
- 1/2 tsp kosher salt
- 1/3 cup queso fresco, crumbled
- 4 lime wedges

### WAYFAIR SAYS:

*Can't find adobo sauce? You can substitute sriracha instead to get a spicy kick!*



## Jamie Hoover

anderson + grant | [www.andersonandgrant.com](http://www.andersonandgrant.com)

Your home and everyday life should feel special and unique. My goal as a blogger is to give my readers the confidence and direction to decorate their homes, create projects, organize their space, and whip up delicious meals.

# SAUTÉED CUCUMBERS



SERVES: 2



PREP TIME: 10 MIN



COOK TIME: 5-7 MIN

## INSTRUCTIONS

1. Using a vegetable peeler, peel away strips of the skin from the cucumber. Remove about half the skin, so there are alternating strips of skin and skinless cucumber.
2. Cut the cucumber in half lengthwise, and scoop out the seeds with a spoon, Cut each half into four wedges, then crosswise into two inch sticks.
3. Bring a pot of salted water to a boil, and add the cucumbers. Lower the heat and simmer the cucumbers in the water for about 3 to 5 minutes. They should still stay crisp.
4. Melt the butter in a skillet over medium heat. Remove the cucumbers from the boiling water and add them to the skillet. Add the dill and cook for about one minute. Remove cucumbers from the skillet and serve.

## INGREDIENTS

- 1 medium cucumber
- Salt, to taste
- 1 tbsp unsalted butter
- 1-2 tsp dill





*fresh summer*  
**SALADS**

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## Tux Loerzel

Brooklyn Homemaker | [www.brooklynhomemaker.com](http://www.brooklynhomemaker.com)

Tux is a food blogger, photographer, dog lover, husband, and avid baker living in Bushwick, Brooklyn. Originally from upstate New York, he inherited his love of cooking and baking from his mother and grandmother. With the encouragement of good friends and several glasses of wine, he began blogging in 2013.

# ROASTED SHRIMP AND CHARRED CORN SALAD



SERVES: 4



PREP TIME: 20 MIN



COOK TIME: 10 MIN

## INSTRUCTIONS

1. To make the dressing, add 1/4 cup olive oil and lime zest and juice to a mixing bowl. Mix in finely diced jalapeño, chopped cilantro, and crushed garlic. Stir well and season with salt and pepper, to taste. Set aside.
2. Preheat oven to 425 degrees. Toss shrimp in 1 tablespoon olive oil and season with salt and pepper. Arrange in a single layer on a parchment-lined sheet pan. Roast for 5 to 6 minutes, or until the shrimp is cooked through.
3. While the shrimp is roasting, lightly char the shucked corn on the grill or over a high flame on the stove top. Once charred, slice the corn off the ear with a sharp knife.
4. Add corn, shrimp, tomatoes, and red onion to a large bowl. Chill until ready to serve.
5. Just before serving, slice avocados into bite-sized chunks, and add to salad. Pour dressing over entire salad, and gently toss, trying not to mash the avocado. Serve with a little chopped cilantro and a lime wedge, if desired.

## INGREDIENTS

- 1/4 cup plus 1 tbsp olive oil, divided
- Zest and juice of 2 limes
- 1/4 cup loosely packed cilantro, finely chopped
- 2 jalapeños, seeded and very finely diced
- 1 large clove garlic, crushed
- Salt and pepper, to taste
- 1 lb shrimp, peeled and deveined
- 3 ears corn, shucked
- 1 pint grape tomatoes, sliced in half lengthwise
- 1 red onion, diced
- 2 ripe avocados



## Emily Hill

Is This Really My Life | [www.isthisreallmylife.com](http://www.isthisreallmylife.com)

Emily Hill is a social media-loving, Diet Coke-drinking, stiletto-wearing, dessert-eating, yoga-addicted mother of four. When she's not duct taping kids to the ceiling, stepping on a LEGO, or hiding (unsuccessfully) in her closet, she entertains—and tempts—readers on her blog and is the Director of Education for Snap Conference.

# TEQUILA LIME CHOPPED CHICKEN SALAD



SERVES: 4



PREP TIME: 15 MIN



COOK TIME: 15 MIN

## INSTRUCTIONS

1. Combine all the dressing ingredients in a blender and process until smooth. For a thinner dressing, add more buttermilk. To adjust the heat, add more or less cayenne pepper. Store in the refrigerator.
2. Grill chicken breast over direct medium heat for 10 to 12 minutes, or until thoroughly cooked and no longer pink. Remove from grill and dice.
3. Place diced chicken, tomato, avocado, beans, corn, cheese, and chopped lettuce into a large bowl, and top with the salad dressing. Toss just before serving, and top with tortilla strips.

## DRESSING INGREDIENTS

- 1 avocado
- 1 to 1 1/2 cups buttermilk
- 1/2 cup sour cream
- 1/8 to 1/4 cup fresh dill, to taste
- 1/4 cup fresh parsley
- 1/8 cup fresh chives
- 1 tbsp olive oil
- 1 tbsp lemon juice
- 2 tsp seasoned rice vinegar
- 1 tsp minced garlic
- 1 tsp salt
- 1/4 tsp pepper
- 1/2 tsp cayenne pepper, to taste

## SALAD INGREDIENTS

- 3-4 chicken breasts, marinated in tequila lime seasoning
- 1 tomato, diced
- 1/2 to 1 avocado, diced
- 1/2 can black beans, drained and rinsed
- 1/2 can golden sweet yellow corn, drained and rinsed
- 1/2 to 1 cup shredded Colby Jack cheese
- 4 cups chopped lettuce
- Tortilla strips (optional)

### WAYFAIR SAYS:

*Be sure to marinate your chicken at least a few hours before you begin cooking. If your chicken is a bit thicker, you'll also need to adjust your grilling time as well.*



## Monica Pietrzak

Ditch the Gluten | [www.ditchthegluten.com](http://www.ditchthegluten.com)

Monica Pietrzak is a biotech professional and former Miss Connecticut USA who is passionate about food. She grew up gardening organic produce, composting, and caring about what was put on the dinner table. Monica loves to cook and teach others about eating green and clean.

# WATERMELON AND GOAT CHEESE SALAD



SERVES: 2



PREP TIME: 5 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Stack 1 cup watermelon on each plate.
2. Crumble goat cheese, and sprinkle atop watermelon, about 2 ounces per plate.
3. Add 1/4 cup of pea tendrils to each plate, and top with a drizzle of olive oil and a pinch of salt. Serve immediately.

## INGREDIENTS

- 2 cups watermelon, cubed
- 1 tbsp olive oil
- 4 oz herbed goat cheese
- 1/2 cup pea tendrils
- Himalayan rock salt or coarse salt, to taste

### WAYFAIR SAYS:

*This is a super quick and easy salad that's sure to impress your guests!*



## Kath Younger, RD

Kath Eats Real Food | [www.katheats.com](http://www.katheats.com)

Kath Younger, RD, writes about everything from recipes to organization tips, and encourages readers to try new “real” foods. Kath is a Registered Dietitian, a mom to a sweet little boy, and lives in Charlottesville, VA. She has been blogging since 2007. Follow @katheats on Instagram and Twitter.

# SESAME SEAWEED SALAD



SERVES: 4



PREP TIME: 15 MIN



COOK TIME: 3-5 MIN

## INSTRUCTIONS

1. Whisk together all salad dressing ingredients in a small bowl, and set aside.
2. In a dry skillet, toast sesame seeds over medium heat for 3 to 5 minutes, or until lightly browned. Remove from heat and set aside.
3. Chop kale and red bell pepper into small pieces. Grate carrot, and combine all salad ingredients into a large bowl. Top with toasted sesame seeds.
4. Add dressing, massaging the salad well to tenderize the kale. Chill until ready to serve.

## DRESSING INGREDIENTS

- 3 tbsp rice wine vinegar
- 2 tbsp sesame oil
- 1 tsp sriracha
- 1 tbsp honey

## SALAD INGREDIENTS

- 1 head kale, washed
- 1 carrot, peeled
- 1 red bell pepper
- 1/4 cup sesame seeds
- 1/2 cup dulse flakes



## Elizabeth D'Ascensao

On Tap for Today | [www.ontapfortoday.com](http://www.ontapfortoday.com)

On Tap for Today is a fun loving, inspired living blog that features everything including food, fitness, city life, art, and creativity. Elizabeth lives in Boston with her husband, their two young children, and Clark the French Bulldog.

# LENTIL SALAD WITH GREEN GODDESS DRESSING



SERVES: 2



PREP TIME: 20 MIN



COOK TIME: 15 MIN

## INSTRUCTIONS

1. For salad dressing, add garlic and herbs to blender or food processor, and blend until finely processed. Add yogurt, sour cream, and lemon juice and blend. Taste and season with salt and pepper as needed. Place in a small bowl and refrigerate until needed.
2. Bring 2 1/2 cups of water to a boil, then add lentils. Turn down heat and let simmer for about 15 minutes. Take off heat and let cool.
3. Once lentils are cooled, add arugula and tomatoes. Toss lightly to combine.
4. Top with feta cheese and drizzle with dressing. Refrigerate until ready to serve.

## DRESSING INGREDIENTS

- 2 cloves garlic
- 1/2 cup green onions
- 1/4 cup fresh basil
- 1/4 cup fresh parsley
- 1 tsp fresh dill
- 1 tsp chives, chopped
- 1/2 cup plain Greek yogurt
- 1/2 cup sour cream
- Juice from 1/2 lemon
- Salt, to taste
- Pepper, to taste

## SALAD INGREDIENTS

- 1 cup red lentils, rinsed and dried
- 4 cups baby arugula
- 2 cups heirloom cherry tomatoes, halved
- 1/4 cup crumbled feta
- Salt, to taste
- Pepper, to taste
- 3/4 cup Italian dressing
- Fresh basil, for garnish

### WAYFAIR SAYS:

*Make sure to thoroughly dry your lentils before cooking so they don't come out mushy.*



## *Michelle McGuinness*

Sunshine & Superfoods | [www.sunshineandsuperfoods.wordpress.com](http://www.sunshineandsuperfoods.wordpress.com)

Michelle started Sunshine & Superfoods as a way to share her healthy recipes and fitness ideas with friends and family. She loves trying new fitness classes, cooking and experimenting with food, trying new restaurants and eateries, traveling, and spending time with family and friends.

# SUMMER ARUGULA PASTA SALAD



SERVES: 4-6



PREP TIME: 10 MIN



COOK TIME: 10-15 MIN

## INSTRUCTIONS

1. Cook pasta as directed. Once cooked, drain and rinse with cold water, and let cool.
2. While pasta is cooking, heat a skillet over medium heat and add olive oil, minced garlic, and sliced onion. Heat for 10 to 15 minutes, or until the onions are cooked and caramelized. Remove from heat and allow to cool.
3. Place arugula, sliced tomatoes, sun-dried tomatoes, onions, pasta, and parmesan cheese in a large salad bowl and toss. Drizzle with olive oil and white wine vinegar and toss again. Chill until ready to serve, and top with diced avocado just before serving.

## INGREDIENTS

- 1-2 bags arugula
- 2 cups cherry tomatoes, sliced in half
- 1/4 cup sun-dried tomatoes
- 8 oz rotelle pasta (preferably whole grain)
- 1/2 onion, sliced
- 2 tbsp olive oil, plus more for dressing
- 2 tbsp minced garlic
- 1/4 cup parmesan cheese
- White wine vinegar
- 1/2 avocado, diced in cubes (optional)



## *Agnes Vazhure*

Spoons and Stilettoes | [www.spoonsandstilettoes.com](http://www.spoonsandstilettoes.com)

Agnes Vazhure is the author of the Boston-based lifestyle blog Spoons and Stilettoes. She is passionate about food, and as a big advocate for clean eating, the goal of her blog is to show readers fun and different ways of using fresh unprocessed ingredients as a means to a healthy lifestyle.

# CARROT AND CUCUMBER SALAD



SERVES: 4-6



PREP TIME: 20 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Whisk garlic, cilantro, lemon juice, olive oil, salt, and pepper in a small bowl and set aside.
2. Cut carrots, cucumbers, and red pepper into long, thin strips. Add to a large bowl with green onions.
3. Add dressing to vegetables, and gently mix to combine. Allow to stand for at least 30 minutes before serving.

## INGREDIENTS

- 2 large carrots
- 2 Persian cucumbers
- 3 green onions, sliced thinly
- 1/2 red pepper
- 2 cloves garlic, finely chopped
- 1 handful cilantro, finely chopped
- Juice of 1/2 lemon
- 3 tbsp olive oil
- Salt, to taste
- Freshly ground pepper, to taste





*the main*

FEATURE

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## *Pam Stultz*

Housewives of Frederick County | [www.housewivesoffrederickcounty.com](http://www.housewivesoffrederickcounty.com)

Pam is a wife, mother, part-time freelance writer, and photographer, as well as a blogger. Pam and her identical twin sister, Terri, write about living healthy and happy lifestyles AND having fun while doing it! They blog about healthy recipes, DIY projects, and anything hyperlocal.

# CRAB CAKES WITH REMOULADE



SERVES: 4-6



PREP TIME: 15 MIN



COOK TIME: 30 MIN

## INSTRUCTIONS

1. Drain crabmeat on several layers of paper towels. Combine crabmeat, red bell pepper, mayonnaise, black pepper, green onions, and egg, tossing gently. Stir in 1/4 cup panko. Place remaining 3/4 cup panko in a shallow dish.
2. Divide crab mixture into 8 equal portions. Shape 4 portions into 3/4 inch thick patties, and dredge in panko. Heat a large nonstick skillet over medium-high heat and add 1 tablespoon of olive oil. Add dredged patties, and cook for 3 minutes on each side, or until golden. Remove from pan, and repeat procedure with remaining crab mixture, panko, and oil.
3. To prepare remoulade, combine all ingredients in a small bowl, and mix well. Serve alongside crab cakes.

## CRAB CAKE INGREDIENTS

- 1 lb jumbo lump crabmeat, shells removed
- 2 tbsp green bell pepper, finely chopped
- 1 1/2 tbsp mayonnaise
- 1/4 tsp black pepper
- 2 green onions, finely chopped
- 1 large egg, lightly beaten
- 1 cup panko, divided
- 2 tbsp canola oil, divided

## REMOULADE INGREDIENTS

- 1/4 cup mayonnaise
- 2 tsp shallots, minced
- 1 tsp fresh tarragon, chopped
- 1 tsp fresh parsley, chopped
- 1 1/2 tsp Dijon mustard
- 3/4 tsp capers, chopped
- 1/4 tsp ground red pepper (optional)

### WAYFAIR SAYS:

*This is an amazing, quick, and easy recipe for seafood lovers!*



## Jamie Hoover

anderson + grant | [www.andersonandgrant.com](http://www.andersonandgrant.com)

Your home and everyday life should feel special and unique. My goal as a blogger is to give my readers the confidence and direction to decorate their homes, create projects, organize their space, and whip up delicious meals.

# SUN-DRIED TOMATO AND BACON SANDWICH



SERVES: 4-6



PREP TIME: 10 MIN



COOK TIME: 20 MIN

## INSTRUCTIONS

1. Bring a medium pot of water to a boil, then remove from heat. Soak the dried tomatoes in the water for about 20 minutes. Drain the water off and pat the tomatoes dry. Chop them into coarse-sized pieces.
2. While the tomatoes are soaking, cook the bacon and drain it on a paper towel. Coarsely chop the bacon; it should be about the same size as the tomatoes.
3. In a bowl, combine the tomatoes, bacon, and mayonnaise and season with salt and pepper. Mix well.
4. Spread the mixture on one slice of bread, making sure the entire surface is coated. Top with a lettuce leaf, and another slice of bread, and serve immediately.

## INGREDIENTS

- 1/4 lb dried tomatoes (equal to about 2 dozen plum sized tomatoes)
- 1/2 lb bacon
- 1 cup mayonnaise
- Salt and pepper, to taste
- 12 slices of bread
- 6 pieces leaf lettuce



## *Tux Loerzel*

Brooklyn Homemaker | [www.brooklynhomemaker.com](http://www.brooklynhomemaker.com)

Tux is a food blogger, photographer, dog lover, husband, and avid baker living in Bushwick, Brooklyn. Originally from upstate New York, he inherited his love of cooking and baking from his mother and grandmother. With the encouragement of good friends and several glasses of wine, he began blogging in 2013.

# CREOLE RED JAMBALAYA



SERVES: 8-10



PREP TIME: 30 MIN



COOK TIME: 1 HOUR

## INSTRUCTIONS

1. Preheat the olive oil in a heavy stockpot or dutch oven over medium-high heat. Brown Andouille for about 5 minutes, remove from pot leaving grease, and set aside.
2. Add chicken thighs to pot, season with salt and pepper, and cook for about 5 minutes. They don't need to be cooked through, just have a bit of color on them. Remove from pot and set aside with sausage.
3. Add onions, bell peppers, and celery to pot and sauté for 4 to 5 minutes, or until onions barely begin to look translucent. Season with salt and pepper. Stir in garlic and corn, and continue to saute for 2 minutes more.
4. Add rice, herbs, and spices to pot and sauté for 4 to 5 minutes. Season well with salt and pepper. Stir in crushed tomatoes, stock, chicken thighs, and sausage. Bring mixture to a boil, then reduce the heat to simmer and cover. Cook for about 15 to 20 minutes or until cooked about 2/3 of the way, then add shrimp by gently pressing shrimp slightly into the mixture. Do not stir while rice is cooking.
5. Cover pot again, and continue to simmer for 7 to 10 minutes, or until rice is cooked through and the liquid has evaporated. Gently toss jambalaya together to incorporate shrimp and fluff the rice. Serve immediately.

## INGREDIENTS

- 1 tbsp olive oil
- 12-16 oz Andouille sausage, thinly sliced
- 1 lb boneless, skinless chicken thighs, cut into small cubes
- 1 medium yellow onion, diced
- 1 red bell pepper, seeded and diced
- 1 green bell pepper, seeded and diced
- 2-3 stalks celery, diced
- 4 cloves garlic, minced
- 1 1/2 cup corn kernels
- 2 cups long grain rice
- 2 tbsp parsley, finely chopped
- 1 tbsp thyme, minced
- 2 1/2 tsp smoked paprika
- 1/4 tsp ground cayenne pepper
- 2 tsp cumin
- 15 oz can crushed tomatoes
- 3 cups chicken stock
- 1 lb shrimp, peeled and deveined
- Salt, pepper to taste

### WAYFAIR SAYS:

*If you prefer a smokier flavor, substitute your olive oil for bacon grease.*



## Kath Younger, RD

Kath Eats Real Food | [www.katheats.com](http://www.katheats.com)

Kath Younger, RD, writes about everything from recipes to organization tips, and encourages readers to try new “real” foods. Kath is a Registered Dietitian, a mom to a sweet little boy, and lives in Charlottesville, VA. She has been blogging since 2007. Follow @katheats on Instagram and Twitter.

# SALMON QUINOA BURGERS WITH MINT YOGURT SAUCE



SERVES: 4-6



PREP TIME: 15 MIN



COOK TIME: 35 MIN

## INSTRUCTIONS

1. Preheat oven to 375 degrees. Open and drain salmon, and place in a large mixing bowl. Add cooked quinoa, peppers, and spices and mix well. Add egg and chia seeds, making sure to mix well between additions. Allow to sit for a few minutes; if the mixture seems too wet, add more chia seeds.
2. Grease a baking sheet, and using an ice cream scoop, scoop out 12 patties, and use your hands to press them down and shape into burgers.
3. Place in the oven, and bake for 15 to 10 minutes, or until you can flip them without them crumbling. Flip and allow to bake for 15 more minutes.
4. While the burgers are baking, whisk mint, yogurt, lemon, salt, and pepper in a small bowl. Top patties with a dollop of yogurt and serve immediately.

## BURGER INGREDIENTS

- 14 oz can wild salmon
- 3/4 cup cooked quinoa, cooled
- 1/4 cup red bell pepper, chopped
- 1 roasted red pepper, chopped
- 1/4 cup chia seeds
- 1 egg
- 1/4 tsp smoked paprika
- 1/4 tsp chili powder
- 1/4 tsp cumin
- 1/4 tsp red pepper flakes

## YOGURT INGREDIENTS

- 1 cup plain Greek yogurt
- 10 mint leaves, minced
- Juice of 1/2 lemon
- Salt and pepper, to taste

### WAYFAIR SAYS:

*Don't have quinoa in the pantry? No worries! You can substitute the quinoa for brown rice or super grains; both have a similar consistency to help your burger stick together!*



## Shanley Cox

Eat It Kansas City | [www.eatitkansascity.com](http://www.eatitkansascity.com)

I'm Shanley, the writer, photographer, and taste tester behind Eat it Kansas City. I started blogging in 2012 shortly after I moved to Kansas City. From restaurants to recipes, Eat it Kansas City gives readers a delicious guide to eating and drinking in the Midwest.

# CHILLED HONEYDEW SOUP



SERVES: 4



PREP TIME: 10 MIN



COOK TIME: 5 MIN

## INSTRUCTIONS

1. Place honeydew, avocado, lime juice, cayenne, and salt in a blender. Blend until smooth. Pour soup into an airtight container and chill for at least 3 to 4 hours.
2. When ready to serve, preheat the oven to 400 degrees. Place pistachios on a baking sheet, drizzle with olive oil, and season with salt, pepper, and cayenne. Bake for 5 minutes. Remove from the oven and allow to cool.
3. For serving, top chilled soup with a dollop of Greek yogurt, a pinch of cayenne pepper, and a small handful of pistachios.

## INGREDIENTS

- 4 cups cubed honeydew
- 1/2 avocado
- Juice of 1/2 lime
- Pinch of salt
- Pinch of cayenne pepper
- 1/4 cup raw shelled pistachios
- 1 tbsp olive oil
- 1/4 cup plain Greek yogurt

### WAYFAIR SAYS:

*This is a great recipe to make the night before; you can just take the soup out of the refrigerator and top just before serving!*





hit the  
GRILL

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## Tux Loerzel

Brooklyn Homemaker | [www.brooklynhomemaker.com](http://www.brooklynhomemaker.com)

Tux is a food blogger, photographer, dog lover, husband, and avid baker living in Bushwick, Brooklyn. Originally from upstate New York, he inherited his love of cooking and baking from his mother and grandmother. With the encouragement of good friends and several glasses of wine, he began blogging in 2013.

# GRILLED SHRIMP TACOS



SERVES: 2-4



PREP TIME: 1 HOUR



COOK TIME: 10 MIN

## INSTRUCTIONS

1. Combine garlic, cilantro, olive oil, 2 tablespoons lime juice, 1/2 teaspoon salt, and pepper in a food processor and blend until completely smooth. Transfer to a large bowl with shrimp and toss to combine. Cover and refrigerate for at least an hour.
2. For the crema, clean the food processor, and combine sour cream, 1 teaspoon lime juice, 1/2 teaspoon salt, and jalapeño and process until completely smooth.
3. Soak wooden skewers in water for at least 30 minutes.
4. Heat the grill to medium-high heat. Add 5 or 6 shrimp to each skewer, leaving as much pesto as possible on them. Grill the shrimp for about 3 to 4 minutes on each side. While shrimp are grilling, warm your tortillas until soft and warm, about 1 minute per side.
5. To assemble, add 2 to 3 shrimp to each tortilla, sprinkle with shredded cabbage, drizzle with crema, and top with a squeeze of fresh lime juice.

## INGREDIENTS

- 3 cloves garlic
- 2 cups fresh cilantro, lightly packed
- 1/4 cup olive oil
- 2 tbsp plus 1 tsp lime juice
- 1 tsp salt, divided
- 1/2 tsp freshly ground black pepper
- 1 lb shrimp, peeled and deveined, tails removed
- 1/2 cup sour cream
- 2 jalapeños, seeded
- 1 cup shredded red cabbage
- Corn tortillas
- 1 lime, cut into wedges

### WAYFAIR SAYS:

*If you want less spice, make sure you only use one jalapeño, or even half of one.*



## Jennifer Hanway

Jennifer Hanway | [www.jenniferhanway.com](http://www.jenniferhanway.com)

Jennifer is a Holistic Nutrition Coach, Bio Signature Modulation Practitioner, and Certified Personal Trainer. Originally from London, she now lives and works in the Boston area. She currently works with clients both in person at BFX Studio, through her own business, and as a wellness speaker and writer.

# CHICKEN SKEWERS WITH CASHEW SATAY SAUCE



SERVES: 8-10



PREP TIME: 55 MIN



COOK TIME: 25 MIN

## INSTRUCTIONS

1. Mix tamari, coconut aminos, lime juice, turmeric, smoked paprika, ginger, and garlic together in a large bowl. Add chicken to the bowl, and allow to marinate for at least 30 minutes.
2. Soak wooden skewers in water for 30 minutes.
3. For the satay sauce, combine all the ingredients into a food processor and blend until smooth. Place in a bowl and refrigerate until ready to serve.
4. Slice the zucchini and red bell peppers into cubes, and slide onto skewers, alternating with marinated chicken cubes.
5. Heat the grill to medium heat, and grill skewers for 10 to 15 minutes, turning 2 or 3 times, until the chicken is browned. Serve immediately with satay sauce.

## INGREDIENTS

- 1 1/2 lb boneless, skinless chicken breasts, cut into small cubes
- 2 zucchinis
- 2 red bell peppers
- 2 tbsp tamari
- 1 tbsp coconut aminos
- 1 tbsp lime juice
- 1 tsp turmeric
- 1 tsp smoked paprika
- 1 tbsp grated ginger
- 1 clove garlic, finely minced

## SATAY INGREDIENTS

- 4 tbsp cashew nut butter
- 1/2 cup coconut milk
- 1 tsp tamari
- 1 tsp lime juice
- 1/4 tsp red chili, finely chopped

### WAYFAIR SAYS:

*You can easily turn this into a vegetarian dish by substituting tofu for chicken!*



## Alex Byer

Literally, Everything | [www.literally-everything.com](http://www.literally-everything.com)

Alex launched Literally, Everything in 2010 and has been blogging about life in Boston ever since. When she's not working or blogging, she's running stupid long distances (marathons), taking a spinning class, or playing with her dog, Toby. She also has an uncanny ability to remember the lyrics to most late '90s and early '00s pop songs.

# CLASSIC SUMMER BURGER



SERVES: 4



PREP TIME: 7 MIN



COOK TIME: 4-6 MIN

## INSTRUCTIONS

1. Heat the grill to high heat, with lid closed, for 5 to 10 minutes, if you're using a gas grill. For charcoal grills, build an even, hot fire and heat for 5 to 10 minutes.
2. Combine the ground beef, Dijon mustard, Worcestershire sauce, Kosher salt, ground black pepper and chives in a large bowl. Mixing with your hands works best.
3. Split the combined meat into 4 equal parts and form into burger patties with your hands. The patties should be about the size of your bun. Push down into the center of each patty with one finger to form a small divot. If you don't form this divot, you'll end up with a domed burger that doesn't hold its toppings as well.
4. Cook your patties over high heat for 2 to 3 minutes on each side (the thicker your patties, the longer it will take). Your burgers are done when you no longer see much pink on the sides and the juices run clear. If you're adding cheese, place a slice on each patty just as the burgers look done and close the grill lid for 20 seconds to quickly melt the cheese.
5. To assemble, place each burger onto a bun and top each burger with your favorite toppings.

## INGREDIENTS

- 1 lb 80% or 85% lean ground beef
- 1 tbsp Dijon mustard
- 2 tsp Worcestershire sauce
- 1/2 tsp Kosher salt
- 1/2 tsp ground black pepper
- 2 stalks chives, minced
- 4 hamburger buns
- 4 slices of cheese (optional)
- 4 slices of tomato (optional)
- 4 leaves of lettuce (optional)

### WAYFAIR SAYS:

*If you decide to use cheese, cheddar, American, and provolone work well. Slices of smoked gouda will elevate the sandwich as well!*



## *Amee Livingston*

Amee's Savory Dish | [www.ameessavorydish.com](http://www.ameessavorydish.com)

I'm a certified trainer and nutrition coach, author, freelance writer, and creator of Amee's Savory Dish. I blend my love of southern food culture, health, and fitness into a website focused on simple and healthy family meals. I want to prove that nutritious food is also delicious food!

# GRILLED HALIBUT WITH TOMATO AVOCADO RELISH



SERVES: 2-3



PREP TIME: 15 MIN



COOK TIME: 13 MIN

## INSTRUCTIONS

1. Preheat grill to medium-high heat.
2. Combine 2 tablespoons of olive oil, 1 tablespoon of lemon juice, vinegar, tomatoes, avocado, parsley, 1/2 teaspoon of pepper, and garlic salt in a small bowl. Toss to coat and set aside.
3. Stir together 1 tablespoon of olive oil and 1 tablespoon of lemon juice in a small bowl, and brush halibut filets to coat. Season with remaining 1/2 teaspoon of pepper and garlic salt.
4. Grill filets for 6 to 8 minutes, then flip and grill for 5 minutes more, or until fish flakes with a fork. Remove from grill, top filets with relish, and serve immediately.

## INGREDIENTS

- 2 6 oz wild-caught halibut filets
- 3 tbsp olive oil, divided
- 2 tbsp fresh lemon juice, divided
- 1 tsp white wine vinegar
- 1 cup chopped fresh tomatoes
- 1 avocado, diced
- 1 tbsp fresh parsley, chopped
- 1 tsp pepper
- 1 tsp salt
- 1/4 tsp garlic salt

### WAYFAIR SAYS:

*For more robust flavor, use fresh garlic instead of garlic salt.*



## Kelley Wilson

Miss Information | [www.missinformationblog.com](http://www.missinformationblog.com)

I'm Kelley, the writer and voice behind Miss Information. Miss Information is my corner of the web where I share home tips, recipes, and crafts that are easy for busy families. I am constantly looking for new ways to do things, new recipes to try, and fun things to make for my home.

# SERRANO CHILI GRILLED CHICKEN WINGS



SERVES: 4



PREP TIME: 15 MIN



COOK TIME: 30 MIN

## INSTRUCTIONS

1. Place wings in a bowl or a zip top bag, and sprinkle with barbecue rub to coat the wings. Set aside.
2. In another zip top bag, mix together the serrano chili, buffalo sauce, cayenne, hot sauce, and red pepper flakes. Set aside.
3. Heat the grill to medium-high heat, and grill wings for about 10 to 15 minutes on each side, or until cooked through.
4. Place cooked wings into bag of sauce, close, and shake to coat. Serve immediately.

## INGREDIENTS

- 10-15 chicken wings
- 2 tbsp barbecue rub
- 1/2 serrano chili, cut into rings
- 4 oz buffalo sauce
- 1/2 tsp ground cayenne pepper
- 1 tsp hot sauce
- 1/4 tsp red pepper flakes



## Emily Goodman

Simply Gourmet in Southie | [www.simplygourmetinsouthie.com](http://www.simplygourmetinsouthie.com)

I'm Emily! Simply Gourmet in Southie is a blog devoted all of my favorite things in life: cooking, exploring new restaurants, my home city of Boston, my travels, my fitness journey, and my passion to create clean eating recipes that taste like they should be bad for you.

# CONFETTI TURKEY BURGERS



SERVES: 6



PREP TIME: 10 MIN



COOK TIME: 14 MIN

## INSTRUCTIONS

1. Combine all ingredients in a large mixing bowl. Mix by hand until combined, and form into 6 patties.
2. Heat the grill to medium heat, and add patties. Grill for about 5 to 7 minutes per side, until grill marks appear.
3. Serve immediately on a bun or over a salad.

## INGREDIENTS

- 1 lb ground turkey
- 1 egg
- 1 small onion, diced
- 1 cup diced red, yellow, and orange peppers
- 1 cup zucchini noodles, chopped
- Fresh cracked black pepper, to taste

### WAYFAIR SAYS:

*Don't have a vegetable spiralizer to make zucchini noodles? You can easily use grated carrots instead!*



## *Tiffany McCauley*

The Gracious Pantry | [www.thegraciouspantry.com](http://www.thegraciouspantry.com)

I'm Tiffany, a mom, cookbook author, and clean-eating food blogger. At The Gracious Pantry, you can enjoy over 1,000 clean-eating recipes for everyday living. So put on your apron and join me in the kitchen! Let's get cookin'!

# TACO CHICKEN KEBABS



SERVES: 3-4



PREP TIME: 35 MIN



COOK TIME: 10 MIN

## INSTRUCTIONS

1. Place all ingredients into a large zip top bag, and toss well to coat chicken and vegetables in oil and spices. Allow to marinate for at least 30 minutes.
2. Soak wooden skewers in water for 30 minutes.
3. Heat the grill to medium heat. Alternate chicken and vegetables onto skewer, and grill skewers for 10 to 15 minutes, turning 2 or 3 times, until the chicken is browned. Serve immediately.

## INGREDIENTS

- 1 1/2 lb boneless, skinless chicken breasts, cut into small cubes
- 2 red bell peppers, cut into cubes
- 2 small yellow onions, cut into cubes
- 1 tbsp garlic powder
- 2 tsp onion powder
- 1 tbsp ground cumin
- 2 tsp chili powder
- 1 tsp salt
- 1 tsp pepper
- 1/4 cup olive oil



## Shereen Pavlides

Cook This! with Shereen | [www.buckscountycouriertimes.com](http://www.buckscountycouriertimes.com)

From her delectable - and easy - recipes to her chic date-night style, Shereen Pavlides pulls out all the stops to help her followers entertain right, whether it's Wednesday night dinner with the kids or a Sunday brunch party. Each week on "Cook This! with Shereen," she whips up fresh and healthy gourmet dishes.

# GRILLED CHICKEN GYROS



SERVES: 4



PREP TIME: 25 MIN



COOK TIME: 25 MIN

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Stack and wrap pitas in aluminum foil, and place into the oven for about 15 minutes.
2. For the tzatziki sauce, stir yogurt, grated cucumber, dill, lemon zest and juice, garlic, cayenne, 1/4 teaspoon salt, and 1/4 teaspoon of pepper in a medium bowl until well combined. Refrigerate until ready to serve.
3. Heat the grill to medium-high heat. Pound chicken breasts to even thickness, using the flat side of a meat mallet. Season with salt and pepper, to taste, on each side, and drizzle with oil. Grill chicken until cooked through, about 4 to 5 minutes on each side. Move chicken to a cutting board, and allow to rest for about 5 minutes. Thinly slice the chicken.
4. In a small bowl, add tomato and season with salt and pepper. Toss to combine.
5. To assemble, divide and fill the center of the pita with chicken, then slather with a generous amount of tzatziki. Top with desired amount of tomato and onion. Serve immediately.

## CHICKEN INGREDIENTS

- 4 white pitas
- 1 1/4 lb boneless, skinless chicken breasts
- 1 tbsp canola oil
- Salt and pepper, to taste
- 1 tomato, diced
- 1/2 small red onion, thinly sliced

## TZATZIKI INGREDIENTS

- 7 oz plain Greek yogurt
- 1/3 cup English cucumber, seeded and grated
- 2 tbsp chopped dill, plus extra for garnish
- Zest and juice of 1/4 lemon
- 1 clove garlic, finely minced
- 1/8 tsp cayenne
- 1/4 tsp Kosher salt
- 1/4 tsp freshly ground black pepper



## Steve Wilson

Grilling Companion | [www.grillingcompanion.com](http://www.grillingcompanion.com)

Grilling Companion was started by two friends in 2007. Steve is a father and husband who often smells of smoke or fish (usually both) and owns very few shirts without sauce stains. Tom is a software engineer by training, but performs duties of executive chef in his house at night (and top dish washer).

# GRILLED CHICKEN SANDWICHES



SERVES: 4



PREP TIME: 20 MIN



COOK TIME: 45 MIN

## INSTRUCTIONS

1. Heat a skillet over medium heat and add olive oil. Add the onions and stir them gently to coat with oil. Check your onions every 5 to 10 minutes until they're caramelized. This should take about 30 minutes.
2. In a small bowl, whisk together garlic aioli ingredients. Refrigerate until ready to serve.
3. Heat the grill to medium-high heat. Trim fat from chicken breasts, and pound to uniform thickness. Brush each chicken breast with olive oil and season with salt and pepper. Place chicken on the grill, and grill for about 5 to 6 minutes.
4. Flip your chicken, and place a small handful of gruyere on the already grilled side. Grill for an additional 5 to 6 minutes, or until an instant thermometer reads 165 degrees in the middle of the chicken breast. Remove from heat, and lightly toast your buns over the grill, about 2 minutes.
5. To assemble, place chicken on bun and top with a hearty amount of caramelized onions and garlic aioli.

## INGREDIENTS

- 4 boneless, skinless chicken breasts
- 4 sandwich buns
- 1 1/2 cup gruyere cheese, grated
- Salt and pepper, to taste
- 1 sweet onion, thinly sliced
- 1 tsp olive oil

## GARLIC AIOLI INGREDIENTS

- 1/2 cup mayonnaise
- 2 cloves garlic, minced
- Juice of 1/2 lemon
- 1 tbsp olive oil

### WAYFAIR SAYS:

*For this sandwich you'll want to use thinner chicken breasts, and pound them out very evenly.*



## Tux Loerzel

Brooklyn Homemaker | [www.brooklynhomemaker.com](http://www.brooklynhomemaker.com)

Tux is a food blogger, photographer, dog lover, husband, and avid baker living in Bushwick, Brooklyn. Originally from upstate New York, he inherited his love of cooking and baking from his mother and grandmother. With the encouragement of good friends and several glasses of wine, he began blogging in 2013.

# GRILLED LEMON HERB CHICKEN THIGHS



SERVES: 4-6



PREP TIME: 20 MIN



COOK TIME: 25 MIN

## INSTRUCTIONS

1. Wash and dry chicken thighs, and place in a shallow dish. Combine all remaining ingredients in a bowl, mix well, and pour over chicken thighs. Turn the pieces over to ensure they're coated in marinade. Press the chicken down into the dish so it's as submerged as possible. Cover the dish with plastic wrap and refrigerate for 4 to 8 hours, turning the chicken a few times so it's well coated.
2. Once ready to cook, heat the grill to low. Place the chicken on the grill, skin side up, and cook for 10 to 12 minutes, until the underside is golden brown. Turn each piece, and cook for another 10 to 12 minutes, until the skin is golden brown and the chicken is cooked through.
3. Remove chicken from grill and let rest, covered with foil, for 5 minutes before serving.

## INGREDIENTS

- 8-10 chicken thighs
- 1/2 cup olive oil
- 1/2 cup lemon juice
- Zest of 3 lemons
- 4-5 cloves garlic, crushed
- 1 tbsp rosemary, finely chopped
- 2 tsp thyme, finely chopped
- 1 1/2 tsp Kosher salt
- 1 1/2 tsp ground black pepper

### WAYFAIR SAYS:

*Tight on time? You can marinate the chicken for 1 to 2 hours, though you won't get the full lemon flavor.*



## Anne Fassnacht

Wit Wisdom & Food | [www.witwisdomandfood.com](http://www.witwisdomandfood.com)

I love sharing food and talking to people about it. I believe shared meals are the glue that keep us together and every eater has a responsibility to make good food choices, learn to cook, and pass all that information on to others. I share my knowledge and stories with the hope of encouraging others to cook.

# GRILLED FISH WITH WATERMELON SALSA



SERVES: 4



PREP TIME: 20 MIN



COOK TIME: 10 MIN

## INSTRUCTIONS

1. In a small bowl, mix together the cumin, oregano, cayenne, garlic, pepper, salt, and olive oil. Season the fish filets with salt and pepper, place in a baking tray, and pour olive oil mixture over fish. Coat the fish evenly, and place in the refrigerator until ready to grill.
2. Mix diced watermelon, onion, and jalapeño with cilantro, lime juice, salt, and pepper in a large bowl. Stir well, and place in the refrigerator until ready to serve.
3. Heat the grill to medium-high heat. Remove fish from the refrigerator, and squeeze juice of one lime over the top before placing on the grill. Grill fish for about 3 minutes on each side, depending on the thickness of your fish.
4. Top each serving of fish with watermelon salsa, and serve immediately.

## FISH INGREDIENTS

- 1 lb mahi mahi or swordfish
- 1 tbsp cumin
- 1/2 tsp oregano
- 1/4 tsp cayenne
- 1/4 tsp garlic
- 1/4 tsp pepper
- 1/4 tsp salt
- 4 tbsp olive oil
- 1 lime

## SALSA INGREDIENTS

- 4 cups diced watermelon
- 1/2 cup diced onion
- 1 jalapeño, seeded and diced
- 1/2 cup cilantro
- Juice of 1 lime
- Salt and pepper, to taste



## Alex Byer

Literally, Everything | [www.literally-everything.com](http://www.literally-everything.com)

Alex launched Literally, Everything in 2010 and has been blogging about life in Boston ever since. When she's not working or blogging, she's running stupid long distances (marathons), taking a spinning class, or playing with her dog, Toby. She also has an uncanny ability to remember the lyrics to most late '90s and early '00s pop songs.

# PERFECT SUMMER STEAK



SERVES: 4



PREP TIME: 20 MIN



COOK TIME: 7-15 MIN

## INSTRUCTIONS

1. About 20 minutes before grilling, remove your steaks from the refrigerator and let sit, covered, at room temperature.
2. Heat your grill to high. Brush your steaks on both sides with oil and season liberally with salt and pepper.
3. Place your steaks on the grill and cook until golden brown and slightly charred, about 4 to 5 minutes. Turn your steaks over and grill for 3 to 5 more minutes for medium-rare, 5 to 7 minutes for medium, or 8 to 10 minutes for medium-well.
4. Take your steaks off the grill, place on a cutting board or platter, tent loosely with foil and let rest for 5 minutes before serving.

## INGREDIENTS

- 4 12 oz New York strip steaks
- 2 tbsp canola or extra-virgin olive oil
- Kosher salt
- Freshly ground pepper

### WAYFAIR SAYS:

*If your steaks are on the thinner side, knock off about a minute or two from each cook time.*





have a  
SIP





## Emily Kennedy

Two Purple Couches | [www.twopurplecouches.com](http://www.twopurplecouches.com)

Emily is the author of Two Purple Couches, where you'll find her crafting her way to a colorful home, one DIY at a time. She's on a mission to infuse color and personality into her home through crafts and DIY projects. She is passionate about sharing creativity, discovering new skills, and inspiring others with do-able DIYs.

# SPARKLING GINGER LEMONADE



SERVES: 2-4



PREP TIME: 15 MIN



COOK TIME: 5 MIN

## INSTRUCTIONS

1. For the ginger simple syrup, combine the sugar and the water in a small pot over medium-high heat until the sugar completely dissolves and the liquid just comes to a boil.
2. Turn off the heat, add the fresh ginger and allow it to steep until the syrup has cooled. Strain the syrup into a jar and discard the ginger. Set aside.
3. Fill as many tall glasses as you need with ice, and add 1 to 2 tablespoons of ginger simple syrup to each glass. Fill the glass halfway with lemonade, and top with sparkling water. Garnish each glass with a lemon slice and serve.

## INGREDIENTS

- 1 cup sugar
- 1 cup water
- 1-inch section of fresh ginger, peeled and cut into small pieces
- Lemonade (homemade or store bought)
- Sparkling water
- Lemon slices, for garnish
- Ice

### WAYFAIR SAYS:

*Don't have time to make your own simple syrup? You can easily buy some from your local liquor store.*



## Faith Towers

Design Fixation | [www.design-fixation.com](http://www.design-fixation.com)

I'm a freelance designer and blogger with a love for DIY and home decor projects. I'm also a bit of a closet foodie! This is one of my all time favorite drinks... perfect for a warm summer evening. My site is a design and lifestyle blog created to help people lead more creative lives.

# RUBY RED SWIZZLE



SERVES: 1



PREP TIME: 5 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Fill a highball glass with ice, then pour the ice into your cocktail shaker.
2. Pour gin, maraschino liqueur, grapefruit juice, lemon juice, simple syrup, and Angostura Bitters into the shaker and shake vigorously.
3. Strain ingredients into the highball glass filled with fresh ice. Top with club soda and garnish with a grapefruit wedge and sprig of rosemary.

## INGREDIENTS

- 2 oz gin
- 1 oz maraschino liqueur
- 2 oz fresh grapefruit juice
- 1 oz fresh lemon juice
- 1/2 oz simple syrup
- 1 dash Angostura Bitters
- Splash club soda
- Ice
- Grapefruit wedge, for garnish
- Rosemary sprig, for garnish



## Bree Hester

Baked Bree | [www.bakedbree.com](http://www.bakedbree.com)

Bree is the founder of [bakedbree.com](http://bakedbree.com) and was named a Top 100 Food Blogger. She is a regular contributor to Simple As That. Her work has been featured on Oprah.com, Pinhole Press, Martha Stewart Weddings, Apartment Therapy, Parents.com, Yogalife, Philadelphia Magazine, Babble, and The Huffington Post.

# BLUEBERRY LEMONADE BEACH COCKTAILS



SERVES: 1



PREP TIME: 5 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Add 2 ounces of blueberry vodka to a mason jar, and top with 1 cup lemonade.
2. Top with blueberries, lemon slices, and basil leaves and stir to combine. Keep chilled until ready to serve.

## INGREDIENTS

- 2 oz blueberry vodka
- 1 cup lemonade
- 1/4 cup frozen blueberries
- 2 lemon slices
- 3 fresh basil leaves



## Gabriella Valladares

By Gabriella | [www.bygabriella.co](http://www.bygabriella.co)

Hi! I'm Gabi, and I'm a social media director in Boston; volunteer Creative Manager for the women's networking group, The Lady Project; and constant content creator. With my blog, By Gabriella, I aim to spice up your life(style) with homemade cocktails (that you can make, too!), DIY projects, free goodies, and more.

# GRAPEFRUIT BOURBON COCKTAIL



SERVES: 2



PREP TIME: 15 MIN



COOK TIME: 5 MIN

## INSTRUCTIONS

1. To make the basil simple syrup, combine sugar and water in a pan over medium heat, and stir to combine. Once combined, add basil leaves and let simmer for 5 minutes.
2. Turn off the heat, and allow the basil to steep until the syrup has cooled. Strain the syrup into a jar and discard the basil leaves. Set aside.
3. For each cocktail, combine 2 tablespoons of basil simple syrup, 2 ounces of bourbon, the juice of one grapefruit, and 2 dashes of Peychaud's Bitters in a highball glass and stir. Add ice, top with club soda, and stir. Repeat for the other cocktail, and garnish with two sprigs of rosemary per cocktail.

## COCKTAIL INGREDIENTS

- Juice of 2 grapefruits
- 4 oz bourbon
- Peychaud's Bitters
- Club soda
- 4 tbsp basil simple syrup
- 4 rosemary sprigs

## BASIL SYRUP INGREDIENTS

- 4 fresh basil leaves
- 1/2 cup sugar
- 1/2 cup water

### WAYFAIR SAYS:

*Don't have time to make your own simple syrup? You can easily buy some from your liquor store.*



## *Danielle Driscoll*

Finding Silver Pennies | [www.findingsilverpennies.com](http://www.findingsilverpennies.com)

Danielle is a writer, designer, and blogger based on Boston's South Shore. She lives with her husband, two sons, and rescue dog, Poppy. Finding Silver Pennies, founded in August 2011, is about celebrating and living creatively on the coast! Entertaining is always low key and easy, beach living at its best!

# PIMM'S & LEMONADE



SERVES: 2-4



PREP TIME: 5 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Fill a large pitcher about half way with ice then add strawberries, cucumbers, and limes.
2. Add in the bottle of Pimm's and the bottle of sparkling lemonade, and stir with a large spoon. Top with chopped mint.
3. Keep chilled until ready to serve.

## INGREDIENTS

- 1 bottle Pimm's
- 24 oz sparkling lemonade
- 1 cup strawberries, chopped
- 1/2 cup cucumbers, chopped
- 1/2 cup limes, sliced
- 1/4 cup chopped mint, loosely packed
- Ice



## Keisha Sibert

Cupcake Wishes & Birthday Dreams | [www.cwbdparties.com](http://www.cwbdparties.com)

Keisha Sibert is a Washington, DC area partyware designer, stylist, and blogger. She shares affordable party ideas, party styling, easy recipes, and inspiration on her blog, Cupcake Wishes & Birthday Dreams.

# WATERMELON CUCUMBER BOARDWALK LEMONADE



SERVES: 2-4



PREP TIME: 5 MIN



COOK TIME: 5 MIN

## INSTRUCTIONS

1. In a small pot over medium heat, mix 2 cups water with 1 cup sugar until the sugar is dissolved, about 5 minutes. Remove from heat and allow to cool. Once cooled, add lemon juice, stir to combine, and set aside.
2. In a large glass pitcher, add watermelon and cucumber, and muddle with the back of a wooden spoon. If you prefer a smoother consistency, strain out the pulp.
3. Add simple syrup to watermelon and cucumber, then fill the rest of the pitcher with water. Chill until ready to serve.

## INGREDIENTS

- 2 cups water
- 1 cup sugar
- Juice of 8 lemons
- 3 cups watermelon, diced
- 1 cup cucumbers, diced
- Water

### WAYFAIR SAYS:

*Don't have time to make your own simple syrup? You can easily buy some from your liquor store. And if you want to make this into an adults-only beverage, add one ounce of blueberry vodka to a glass before topping with this lemonade!*



## *Terri Lemere*

Housewives of Frederick County | [www.housewivesoffrederickcounty.com](http://www.housewivesoffrederickcounty.com)

I'm a part-time Occupational Therapist and a part-time blogger at Housewives of Frederick County with my twin sister, Pam! Our blog centers around living the best life and includes recipes, reviews, local happenings, health-related topics, and just having fun!

# CRANBERRY ORANGE GIN FIZZ



SERVES: 1



PREP TIME: 5 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Add gin, Triple Sec, and thyme to a cocktail shaker. Muddle the thyme to release its essential oils.
2. Add a handful of crushed ice to the cocktail shaker.
3. Add cranberry juice and orange juice to the cocktail shaker. Close, and vigorously shake.
4. Fill your preferred drinking glass with fresh ice, and strain the drink into the glass. Top with ginger ale.

## INGREDIENTS

- 1 oz gin
- 1/2 oz Triple Sec
- 2 sprigs fresh thyme
- 2 oz cranberry juice
- 1 tbsp freshly squeezed orange juice
- Ginger ale
- Crushed ice



## *Diana Elizabeth*

Diana Elizabeth Blog | [www.dianaelizabethblog.com](http://www.dianaelizabethblog.com)

Diana Elizabeth Blog is a lifestyle blog dedicated to home decor, gardening, and photography, with a little bit of style. The blog exists to be a source of inspiration for ways to live a simple and efficient life.

# BANANA PINEAPPLE PUNCH



SERVES: 2-4



PREP TIME: 10 MIN



COOK TIME: 10 MIN

## INSTRUCTIONS

1. In a pot over medium heat, combine the water and sugar until the sugar dissolves, about 5 minutes. Remove from heat and let cool.
2. In a large punch bowl, add the orange juice and lemon juice. Mash bananas with a fork, and add to the punch bowl with a few handfuls of ice and the ginger ale.
3. Add the can of frozen pineapple to the cooling sugar water. Stir to combine, then add to the punch bowl. Chill until ready to serve.

## INGREDIENTS

- 2 liters ginger ale
- 3 cups water
- 2 cups sugar
- 1 1/2 cup orange juice
- 1/4 cup lemon juice
- 3 ripe bananas
- 1 can frozen pineapple juice
- Ice

### WAYFAIR SAYS:

*Don't have time to make your own simple syrup? You can easily buy some from your local liquor store.*



## *Kristin Mansky*

Modish and Main | [www.modishandmain.com](http://www.modishandmain.com)

Kristin created her lifestyle blog, Modish and Main, out of a desire to share her passions for home decor, DIY projects, organizational inspiration, healthy living tips, travel, and more. She grew up in Wisconsin and relocated to sunny Southern California where she lives with her boyfriend and their Golden Retriever, Dexie.

# SUMMER SANGRIA



SERVES: 4-6



PREP TIME: 1 HOUR



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Pour all the liquid ingredients into a large canister, and stir to combine.
2. Add the fruits, and lightly stir.
3. Allow sangria to chill in the refrigerator for at least an hour before serving.

## INGREDIENTS

- 2 bottles red wine
- 1 cup brandy
- 1/2 cup Triple Sec
- 1 cup orange juice
- 1 cup pomegranate juice
- 1/2 cup simple syrup
- 1 orange, sliced
- 1 apple, cored and diced
- 1 peach, pitted and diced
- 1 pint strawberries, hulled and sliced



## Alex Byer

Literally, Everything | [www.literally-everything.com](http://www.literally-everything.com)

Alex launched Literally, Everything in 2010 and has been blogging about life in Boston ever since. When she's not working or blogging, she's running stupid long distances (marathons), taking a spinning class, or playing with her dog, Toby. She also has an uncanny ability to remember the lyrics to most late '90s and early '00s pop songs.

# SIMPLE SUMMER COCKTAIL



SERVES: 1



PREP TIME: 5 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Fill your glass of choice (whiskey glasses work well with this drink) with ice, and pour the ice into your cocktail shaker.
2. Add your gin and the lemon juice to your cocktail shaker, Cap and vigorously shake.
3. Pour everything into your glass and top off with ginger ale. Garnish with a lemon peel and a strawberry.

## INGREDIENTS

- 1 1/2 oz gin
- Juice from 1 lemon wedge
- Ginger ale
- Ice
- Lemon peel, for garnish
- Strawberry, for garnish





*sweet*  
**TREATS**

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## Kathleen Clegg

Fearlessly Creative Mamas | [www.fearlesslycreativemamas.com](http://www.fearlesslycreativemamas.com)

Kathleen founded her blog in 2012, and writes about all things creative, with a heavy emphasis on food. She has an amazingly supportive husband and loves to spend time with her family and friends, travel, write, cook, read, craft, sew, hike, camp, and be warm. She lives in southeast Idaho but dreams of the beach all winter long.

# NO-CHURN MINT CHOCOLATE CHIP ICE CREAM



SERVES: 4-6



PREP TIME: 30 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. In a large mixing bowl, beat the whipping cream with an electric mixer until soft peaks form.
2. In a separate bowl, mix the sweetened condensed milk, vanilla extract, and mint extract. Gently mix the condensed milk into the whipping cream by hand.
3. Add the chocolate chips to the mixture and mix well.
4. Pour mixture into a 9-by-13 inch pan or container and freeze for 24 hours. Allow to sit out for 10 minutes to soften before serving.

## INGREDIENTS

- 32 oz whipping cream
- 2 14 oz cans sweetened condensed milk
- 2 tsp pure vanilla extract
- 1/2 tsp peppermint extract
- 2 cups dark chocolate chips

### WAYFAIR SAYS:

*If you want to make this an adult-only treat, pour a splash of Cream de Menthe liquor over a few scoops of ice cream!*



## *Alyssa Loring*

Feathers and Stripes | [www.feathersandstripes.com](http://www.feathersandstripes.com)

I am a lifestyle blogger living just outside of Boston with my husband and our dog, Sprout. I started Feathers and Stripes in March 2014 as a place to document the things I love from Boston and beyond. On Feathers and Stripes I share the things I love, the shoes I'm coveting, and inspiration for a well-styled life.

# STUFFED BANANA S'MORES



SERVES: 2-4



PREP TIME: 5 MIN



COOK TIME: 5 MIN

## INSTRUCTIONS

1. With the banana still in its peel, use a knife to slice down the center of the banana, making sure to not cut through the whole banana. This should create a long “pocket” in the banana. Scoop out a small portion of banana and set aside. Repeat with the remaining bananas.
2. Stuff the pocket with a few pieces of chocolate and 6 or 7 mini marshmallows. Top with the bit of banana you scooped out. Wrap the stuffed banana in aluminum foil. Repeat with the remaining bananas.
3. Heat the grill to medium heat, and place each banana packet on the grill for about 1 to 2 minutes on each side.
4. Remove from the grill, and carefully remove aluminum foil. Scoop everything from the peel into a large bowl and top with a small handful of crushed graham cracker. Serve immediately.

## INGREDIENTS

- 1-2 chocolate bars, broken up
- 24-36 mini marshmallows
- 4 ripe bananas with no brown spots
- 4 graham crackers, crumbled

### WAYFAIR SAYS:

*We used these little ramekins to serve our stuffed banana s'more, but you can use whatever dish you like!*



## Anne Fassnacht

Wit Wisdom & Food | [www.witwisdomandfood.com](http://www.witwisdomandfood.com)

I love sharing food and talking to people about it. I believe shared meals are the glue that keep us together and every eater has a responsibility to make good food choices, learn to cook, and pass all that information on to others. I share my knowledge and stories with the hope of encouraging others to cook.

# STRAWBERRY RHUBARB CRISP



SERVES: 4



PREP TIME: 30 MIN



COOK TIME: 45 MIN

## INSTRUCTIONS

1. Preheat the oven to 375 degrees and grease an 8-by-8 inch baking pan with butter. Set aside.
2. In a large bowl, beat butter and brown sugar with a hand mixer on medium speed until light and fluffy. Add the flour, crushed ginger snaps, and salt, and mix with your hands until pea-sized pieces form.
3. In a large bowl, add all filling ingredients and stir until mixed well. Transfer to prepared baking dish.
4. Pour the topping over the filling and bake for 30 minutes. Tent the top loosely with foil, and bake for another 10 to 20 minutes, or until the center is bubbling. Allow to cool for at least 20 minutes prior to serving.

## FILLING INGREDIENTS

- 3 cups strawberries, halved
- 3 cups rhubarb, diced
- 1 1/4 cup sugar
- 1 tbsp lemon juice
- 5 tsp cornstarch
- 1/2 tsp salt

## TOPPING INGREDIENTS

- 6 tbsp unsalted butter, room temperature
- 1/4 cup brown sugar
- 1 cup all-purpose flour
- 1 cup ginger snaps, crushed
- 1/2 tsp salt

### WAYFAIR SAYS:

*If you don't love ginger snaps, you can use crushed graham crackers in your topping.*



## *Tux Loerzel*

Brooklyn Homemaker | [www.brooklynhomemaker.com](http://www.brooklynhomemaker.com)

Tux is a food blogger, photographer, dog lover, husband, and avid baker living in Bushwick, Brooklyn. Originally from upstate New York, he inherited his love of cooking and baking from his mother and grandmother. With the encouragement of good friends and several glasses of wine, he began blogging in 2013.

# CARAMELIZED PEACH CORNMEAL SKILLET CAKE



SERVES: 8-12



PREP TIME: 45 MIN



COOK TIME: 1 HR 15 MIN

## INSTRUCTIONS

1. Preheat the oven to 375 degrees. In a 10 inch cast iron skillet, brown 1/2 cup butter over medium-high heat. Butter should smell nutty and have a golden color. Keep a close eye on it, and as soon as it's browned, remove from heat and pour into a medium heatproof bowl to cool.
2. Slice the peeled peaches into thick wedges and discard the pit. Melt the remaining butter in the skillet and add peaches, brown sugar, and a pinch of salt. Cook over medium-high heat for about 10 minutes, or until the juices are bubbling and thick. Remove and place in a large heatproof bowl to cool. Wipe out skillet, return 1 tablespoon of browned butter, and swirl to coat.
3. In a large bowl, whisk flour, cornmeal, baking powder, 1 teaspoon salt, and sugar. Add buttermilk and eggs to browned butter bowl, and whisk to combine. Pour wet mixture over flour mixture, and mix until just combined. Gently stir in about half of the caramelized peaches and juice.
4. Pour the batter into prepared skillet, and spoon the remaining peaches and juice evenly over the top. Bake, with a baking sheet on the rack below to catch any overflowing juices, until the top is evenly browned and a toothpick comes out clean, about 40 to 50 minutes.
5. Let cool for about 30 minutes prior to serving. Slice into wedges and serve with whipped cream.

## INGREDIENTS

- 1/2 cup plus 3 tbsp unsalted butter, divided
- 1 1/2 lb fresh peaches, peeled
- 1/4 cup brown sugar
- Pinch salt
- 1 1/4 cup all-purpose flour
- 1/2 cup yellow cornmeal
- 2 tsp baking powder
- 1 tsp salt
- 1 cup sugar
- 1/2 cup buttermilk
- 2 large eggs

### WAYFAIR SAYS:

*If your store doesn't have fresh peaches, you can easily substitute about four cups of canned peaches in this recipe.*



## *Andrea Merrill*

A Spoonful of Sugar | [www.aspoonfulofsugarbaking.com](http://www.aspoonfulofsugarbaking.com)

I am a busy surgery resident at a top hospital in Boston. In my free time, I like to make life a little sweeter — one spoonful of sugar at a time. Baking (and cooking) is my stress release and a way to spread a little joy to my colleagues at the hospital in the form of a cupcake or cookie.

# MINI BLUEBERRY THYME CROSTATAS



SERVES: 6



PREP TIME: 55 MIN



COOK TIME: 40 MIN

## INSTRUCTIONS

1. For the crust, add flour, salt, sugar, and lemon zest to a food processor and pulse 2 to 3 times, or until mixed. Add the chilled butter, and pulse until the mixture resembles small peas. Add the ice water 1 tablespoon at a time, until the dough just comes together. Turn the dough out onto a piece of plastic wrap or parchment paper. Knead the dough briefly to bring together in a ball and flatten slightly into a disc. Chill for 30 minutes in the refrigerator.
2. For the filling, combine the blueberries, sugar, lemon juice, flour, cornstarch, cinnamon, and thyme leaves in a small bowl. Mix gently and allow to sit for about 10 minutes.
3. Preheat the oven to 375 degrees, and line a rimmed baking sheet with parchment paper.
4. Remove the dough from the refrigerator and set on a lightly floured surface. roll the dough out until it's about 1/4 inch thick. Cut into 6-inch rounds, collecting and re-rolling the scraps to create 5 small circles. If the dough becomes too soft and difficult to roll, refrigerate for about 10 minutes.
5. Spoon about 1/3 cup of filling into the center of each circle, leaving at least a 1-inch border. Be careful not to overfill. Fold the edges over the filling, sealing any seams. Brush the crust with egg wash and bake for 30 to 40 minutes, or until the crust is golden brown and the blueberries are bubbling. Remove from the oven and allow to cool for at least one hour before serving.

## CRUST INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 1/4 tsp salt
- 2 tbsp sugar
- Zest of 1 lemon
- 1 cup unsalted butter, cold, cut into 8 pieces
- 4-5 tbsp ice water

## FILLING INGREDIENTS

- 2 1/2 cups fresh blueberries
- 1/4 cup sugar
- Juice of 1 lemon
- 1 tbsp flour
- 1 tbsp cornstarch
- Dash of cinnamon
- 1/2 tsp fresh thyme leaves
- 1 egg mixed with 1 tbsp water (for egg wash)

## WAYFAIR SAYS:

*If you don't have fresh thyme available, you can use dried thyme.*



## Brittany Robertson

Oh My Dear Blog | [www.ohmydearblog.com](http://www.ohmydearblog.com)

My name is Brittany and I live in Northern Alberta, Canada with my husband, Jade, and our two daughters, Paisley and Elizabeth. Over on Oh My Dear Blog you will find lifestyle inspiration, recipes, home decor, organizational tips, and so much more.

# VANILLA BEAN CHOCOLATE CHIP POPSICLES



SERVES: 2-4



PREP TIME: 10 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. In a large bowl, combine coconut milk, agave syrup, coconut meat, and vanilla powder. Stir together and set aside.
2. Add about 1 tablespoon of chocolate chips to each popsicle mold. Pour mixture on top, and freeze with sticks inserted for 12 to 15 hours.
3. Leave popsicles in the freezer until ready to eat.

## INGREDIENTS

- 1 can full-fat coconut milk, cold
- 1/2 cup agave syrup
- 1/2 cup coconut meat or flakes
- 1/4 cup chocolate chips
- 1/4 tsp vanilla powder

### WAYFAIR SAYS:

*You can substitute the vanilla powder with fresh vanilla if you have it handy. Just slice the pod in half lengthwise, scrape the seeds, and place it into the popsicle batter!*



## Kate Bowler

DomestikatedLife | [www.domestikatedlife.com](http://www.domestikatedlife.com)

Kate is the author of the popular Boston-based lifestyle blog DomestikatedLife, where she covers topics such as festive entertaining tips, easy and fun recipes, and seasonal DIY projects. Kate has been featured in publications such as Family Circle, Ladies Home Journal, The Boston Globe, Improper Bostonian, Style Me Pretty Living, and more.

# FROZEN BERRY CHEESECAKE JARS



SERVES: 8-12



PREP TIME: 10 MIN



COOK TIME: 0 MIN

## INSTRUCTIONS

1. Dice the cheesecake into small cubes, and divide evenly among 12 4-ounce mason jars.
2. Add 1 tablespoon of blueberries to each jar, and about 1 teaspoon of raspberries to the top. Garnish with a mint leaf.
3. Screw the tops onto each jar, and freeze until ready to serve.

## INGREDIENTS

- 1 frozen cheesecake
- 1 pint blueberries
- 6 oz raspberries
- Fresh mint, for garnish

### WAYFAIR SAYS:

*These are perfect for a big picnic, and work great as a low-prep party dessert!*



## Rachel Plemmons

Twin Tough | [www.twintough.com](http://www.twintough.com)

My name is Rachel! I'm happily married to my husband of 12 years, and mommy to twin 8 year-old daughters. On my blog, you'll find our family's favorite recipes, parenting resources, personal stories and insights, plus some of my favorite "green" health and beauty favorites!

# BROWN BUTTER PEACH CRUMBLE BARS



SERVES: 6-8



PREP TIME: 15 MIN



COOK TIME: 30 MIN

## INSTRUCTIONS

1. Preheat the oven to 350 degrees. Grease an 8-by-8 inch baking pan with butter and set aside.
2. In a large bowl, combine oats, flour, sugar, salt, and cinnamon. Set aside.
3. Heat a small pan over medium heat, and add the butter, stirring continuously until it melts. Watch the butter carefully, and once you see brown specks in the butter, remove it from the heat. Add the butter to the oat mixture and stir until moistened. Add the vanilla extract and peaches, and fold to combine.
4. Press the mixture into the prepared baking dish and bake for 25 to 30 minutes. Remove from the oven and allow to cool for at least one hour before serving. Slice into 9 squares and serve.

## INGREDIENTS

- 1 1/2 cup old-fashioned oats
- 3/4 cup all-purpose flour
- 1/2 cup brown sugar
- 1/4 tsp salt
- 1 tsp cinnamon
- 1 tsp vanilla extract
- 1/2 cup unsalted butter
- 3 large peaches, chopped

### WAYFAIR SAYS:

*If your store doesn't have fresh peaches, you can easily substitute about two cups of canned peaches in this recipe.*



## *Andrea Ament*

Salty Canary | [www.saltycanary.com](http://www.saltycanary.com)

I'm Andrea Ament, owner and blogger of Salty Canary, a lifestyle blog for travelers, makers, movers, and shakers! With a focus on food recipes, simple DIY crafts, and travel inspiration, I hope to inspire you to make something, get creative in the kitchen, or travel somewhere new!

# S'MORES IN A JAR



SERVES: 5



PREP TIME: 10 MIN



COOK TIME: 5 MIN

## INSTRUCTIONS

1. For the chocolate pudding, combine the chocolate pudding mix with 2 cups of milk in a large bowl. Beat with an electric mixer for 2 minutes and place in the refrigerator to chill.
2. Place the graham crackers into a food processor and pulse until they are small crumbs. Divide the graham cracker crumbs in half, and spoon the first half evenly among 5 mason jars.
3. Divide the pudding in half, and spoon the first half evenly among the mason jars. Repeat with the remaining graham crackers, then top with the remaining pudding.
4. Add a small handful of chocolate shavings to the top of each jar, and finish with 4 to 5 marshmallows per jar.
5. Set the oven to broil, and place jars under the broiler for a few seconds to brown the marshmallows and melt the chocolate. Carefully remove the jars from the oven and serve.

## INGREDIENTS

- 2 packages (wrapped bricked) graham cracker
- 20-25 large marshmallows
- 1 chocolate bar, shaved
- 1 package chocolate pudding mix
- 2 cups milk

### WAYFAIR SAYS:

*Remember to leave your oven door cracked open when using the broiler! Things can go from toasted to burned very quickly.*

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